

ably, particularly those which are rich in micaceous elements. These are ordinarily recovered from *bararata*, large reeds (*Phragmites communis*?) attaining four meters in height, and submerged during the winter. The soil is prepared by superficial working. This preparation commences in March and April, as soon as the waters subside. The bararatas (reeds) are cut and burned; they shoot again, but the young shoots are broken down with a stick and this encroaching vegetation disappears. The seeds are planted in holes from three to four meters apart in March and April. Harvest takes place from September to December. Almost all of the crops of Cape beans are irrigated. Sells in Marseilles for 65 francs per 100 kilos." (Heckel.)

*Polakowskia tacaco* Pittier. (Cucurbitaceae.) 41008. Seeds of *tacaco* from Costa Rica: Presented by Mr. Carlos Wercklè, at the request of Mr. Van der Laat, Director, Department of Agriculture. "A cucurbitaceous plant, the fruit of which is used as a green vegetable. It is a near relative to the chayote, but the fruit is smaller, fusiform, set with stiff spines at the base and of quite a distinct taste. It is one of the primitive foods of the native Indians of Costa Rica, where it grows wild in fresh, shady places of the temperate region, and its use as a vegetable has been readily adopted by the Spanish Costa Ricans. Nowadays the plant is at least semi-cultivated on the central plateau. To grow it, a whole mature fruit is set in a rich, loose leaf mould, with the spiny end up and almost showing at the surface. (They do not sprout if planted in common garden earth.) The vines spread on the ground or on low bushes or supports. The fruits, which are about two and one-half inches long and one and one-half inches broad, hang from short peduncles and are picked when still green. After taking away the basal spines they are boiled in water, either whole or cut into small pieces, or pickled, or made into preserves. They are also a favorite addition to the native vegetable soups." (H. Pittier.)

*Pouteria caimito* (Ruiz & Pav.) Radlkofer. (Sapotaceae.) 41003. Seeds of *abiu* from Lavras, Minas, Brazil. Presented by Mr. Benjamin H. Hunnicutt, Escola Agricola de Lavras. "A timber tree with edible fruits. The fruit is a beautiful golden yellow and is the shape of the fruit of the *limao do matto*, *Rheedia brasiliensis*. The fruit is somewhat sticky but of a delicious flavor. The one we have on our place is a beautiful bush at present and would do very well as an ornamental plant. It is found in the states of Espirito Santo, S. Paulo and Minas Geraes." (Hunnicutt.)